

Montreal, 1st August, 1821.

We beg leave to inform you we have commenced an Establishment in this City for the Curing and Packing of Provisions, in same manner as practised in Ireland, for exportation to the West Indies and other Markets, and also for home consumption, and will have ready for delivery at the Stores on Point à Calière, lately occupied by Messrs. Gerrard, Gillespie, Moffatt, & Co. by the latter end of October next, a small supply, and regularly afterwards an abundant one of the following Articles of Provisions, for any of which we shall be glad to receive your Orders:—

BEEF, in Barrels and Half Barrels which shall be cured from Prime Fat Cattle, and contain *neither* Necks or Shanks, the Barrels made of the best white Oak seasoned Staves, with an Iron Hoop on each end.

PORK, in Barrels and Half Barrels, which shall be cured from Prime Fat Hogs, and contain *no* portion of the Head except the Cheek, packed as above.

Agreeably to the Laws of this Province the above Provisions on exportation can *only* have the Inspector's Brand *Prime* on them, *although superior* to what would be entitled by Law to that Brand, because they will of course contain some pieces which the Law prohibits from being packed and Branded *Mess*; we shall however Brand every Package.

PRIME, MESS BEEF, { Or PORK, as the
CURED AND PACKED BY case may be,

SWEENEY'S, & Co.
MONTREAL.

And by which Brand its character in the Foreign Market shall be maintained without reference to *that* of the Inspection.

HAMS, cured in a very superior manner, which will give them a fine rich flavor and never be disagreeably Salt. These when dried and smoked, will be covered with bagging having the separate weight marked on each, and packed in Puncheons or otherwise, for exportation, as ordered.

HOG'S CHEEKS, cured and dried in same manner and each pair covered &c. &c. as above.

PRIME PIECES of BEEF, cured and dried &c. in same manner.

QUARTER BARRELS of BEEF, fifty pounds in each, to contain One Round, remainder Brisket and other choice pieces.

QUARTER BARRELS of PORK, fifty pounds in each, to contain Two Legs, remainder Rib and other choice pieces.

From the mode of curing the Beef and Pork to be packed in the Quarter Barrels it will keep for many months without acquiring any greater degree of saltiness than what is usually termed *Cured*, they are therefore particularly well adapted for the Foreign Market.

LARD, rendered and packed in Firkins for exportation or home consumption.

PRIVATE FAMILIES, will be supplied with Hog's Cheeks and dried Beef, equal, if not superior to any cured at home, and **RETAILERS** with the different descriptions of BEEF and PORK, without the expence of Barrels.—The **NECKS** and **SHANKS** of BEEF, and the **HEADS & FEET** of PORK, either Fresh or Salted, will be sold in any quantity, not less than Fourteen Pounds, &c.

We are

Your Obt. Humble Servants.

Sweeney & Co.

